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Technical Data Sheet
Einstein Dry Yeast

Description
A German Lager yeast that has it characterised by a clean profile, low ester formation during fermentation and medium sulphur production. A good bottom fermenting yeast strain for cold fermentation. A great choice for all lager styles.

Style
German Lagers

Guidelines
Oxygenation and rehydration are not necessary and should be avoided unless producing very high gravity beers.
The intended fermentation temperature range is 9°C to 16°C [49°F to 60°F].

Ingredient Declaration
Yeast: 98.8% to 99.2%
Emulsifier E491 (Sorbitan Monostearate): 0.8% to 1.2%

Technical Specifications

Yeast Strain	*Saccharomyces pastorianus*
Dosage	*100-150g/hl*
Fermentation Temperature	*9°C to 16°C **or** 49°F to 60°F*
ABV Tolerance	*12%*
Nitrogen Demand	*Low*
Weight	*0.5 kg*

Allergens
Einstein Dry Yeast does not contain added allergens.
*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO
Einstein Dry Yeast does not contain genetically modified organisms or materials.

Product Characteristics Specifications

Dry matter (%): > 94
Viable yeast cells (cfu/g): $4.0*10^9$ (typically $1*10^{10}$)
Wild Yeast (cfu/g): < $3*10^3$
Aerobic bacteria (cfu/g): < $5*10^3$

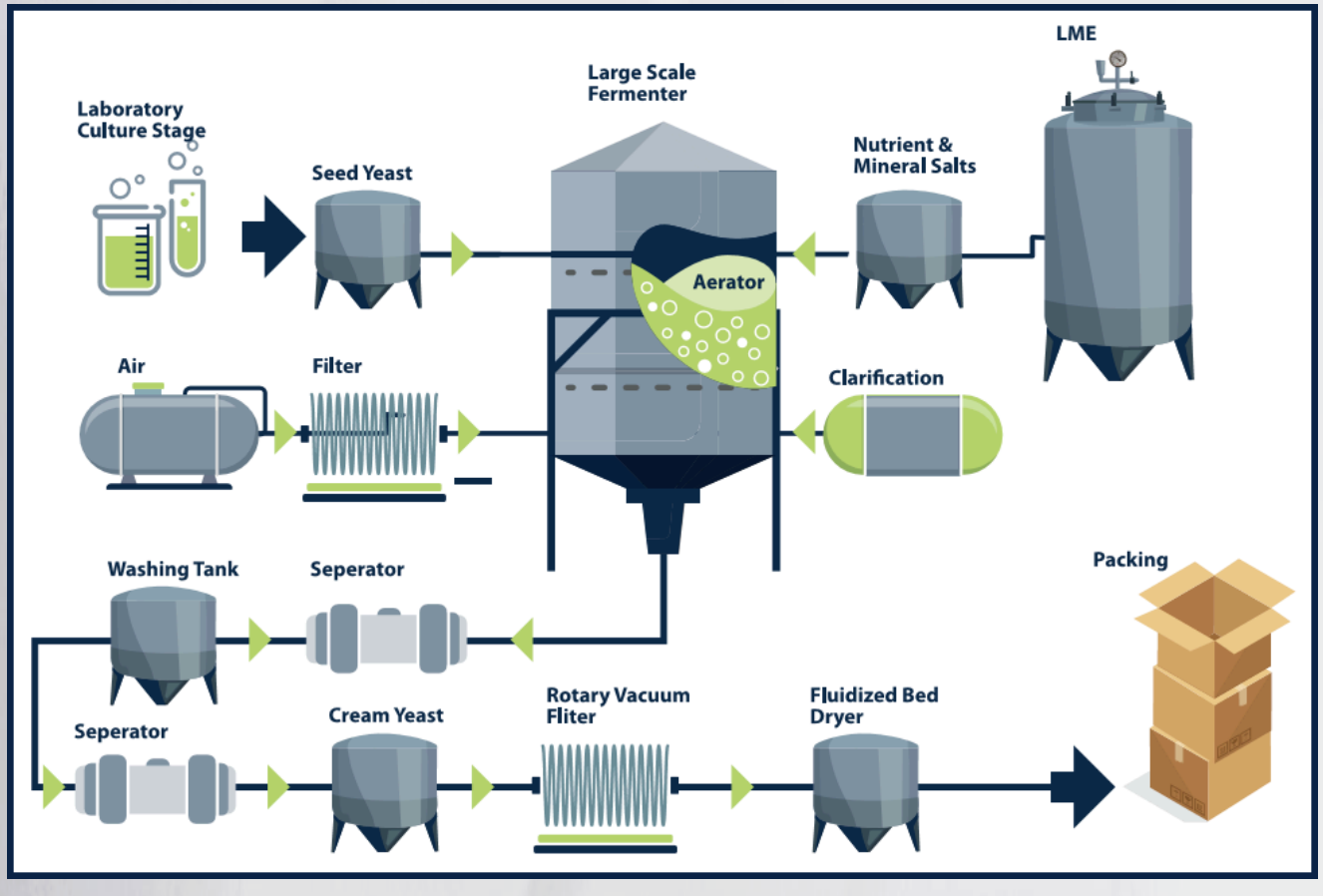
Packaging

Einstein Dry Yeast is available in 500g vacuum-packed silver foil packs. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food)), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA)

Storage and Handling

Storage Conditions:	Store at cool to ambient temperatures (ideally 5°C to 15°C **or** 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	Minimum 2 years from date of production, if the vacuum seal is not broken, and if stored as outlined above.
Handling:	Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C **or** 32°F to 50°F) and use promptly. Please note the expiry date on packs prior to opening. **When added to water or a water solution, Einstein Dry Yeast releases CO_2, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.** ***Please request a Material Safety Data Sheet/MSDS for further advice.***

Manufacturing Chart



If you have any questions or concerns about our product please contact us at lab@whclab.com